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PATENT
NBI-858

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant	An Shun Hwang
Serial No. 09/738,656	Filing Date: December 15, 2000
Title of Application:	Cookies with Improved Shelf Life and Process for Preparing Them

Information Disclosure Statement by Applicant

Assistant Commissioner for Patents
Washington, DC 20231

Dear Sir:

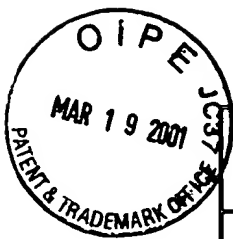
As a means of complying with duty of disclosure set forth in 37 CFR §1.56, Applicant lists the following references (copies of the listed patents and papers enclosed):

U.S. Patent Documents				
Exam. Initials	Class/ Subclass.	Document No.	Date	Name
ST	426/560	4,360,534	11/23/82	Brabbs, et al.
	426/549	4,514,430	4/30/85	Hartman
	426/94	4,732,767	3/22/88	Seiden, et al.
	426/94	4,910,029	3/20/90	Thulin, et al.
ST	219/707	5,945,022	8/31/99	Volpe, et al.

Mailing Certificate: I hereby certify that this correspondence is today being deposited with the U.S. Postal Service as *First Class Mail* in an envelope addressed to; Assistant Commissioner for Patents; Washington, DC 20231.

March 15, 2001

Nancy Gubb
Nancy Gubb



Other Documents

Exam. Initials	Description (Author, Title, Date, Pages, etc)
LT	Beckett, S.T., ed.; <i>Industrial Chocolate Manufacture and Use</i> , 1968; ISBN 0-7514-0012-2. (not enclosed)
	Fischer, Norbert N and Sabine Widder; "How Proteins Influence Food Flavor"; <i>Food Technology</i> , Vol. 51, No. 1, January 1997; pp 68-70.
	Hau, M. Y. M., Gray, D.A. and Taylor, A. J.; "Binding of Volatiles to Starch"; American Chemical Society Symposium Series 633, 1996; pp 109-117.
LT	Manley, Duncan J.R.; "Flavours, Spices and Flavour Enhancers"; <i>Technology of Biscuits, Crackers and Cookies</i> ; Vol. 1, pp. 114-118; 1983.

Respectfully submitted,

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March 15, 2001

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Date Considered

Examiner